

## *Amendments to the Claims*

B<sup>2</sup>  
Claims 1 - 2 (cancel)

Claim 3 (currently amended) Process of destroying bacteria in raw molluscan shellfish, while shellfish is in the shell, comprising the steps of:

providing a pressure vessel;

depositing said shellfish into said pressure vessel;

loading a pressure transmitting fluid into said pressure vessel;

pressurizing said pressure vessel to high pressure of between about 20,000 p.s.i. and ~~50,000~~ 80,000 p.s.i., without application of heat, for a period of time of between 1 and 15 minutes, thereby causing elimination of naturally-occurring pathogenic marine bacteria, while retaining sensory characteristics of said shellfish; and then

retaining said shellfish at a temperature below ambient temperature.

Claim 4 (currently amended) The process of Claim 3, wherein said raw shellfish is exposed to isostatic pressure for a time period sufficient to eliminate pathogenic Vibriones bacteria.

Claim 5 (cancel)

Claim 6 (currently amended) A process of treating raw oysters in a shell, which comprises:

exposing raw oysters to hydrostatic pressure of between ~~25,000~~ 20,000 p.s.i. and ~~50,000~~ 80,000 p.s.i. for 1 - 15 minutes at ambient temperature, without causing thermal and mechanical damage to the raw oysters, thereby eliminating pathogenic Vibriones bacteria in said raw oysters, preventing deterioration of said raw oysters, while retaining sensory characteristics of said raw oysters.

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Claim 7 (currently amended) The process of Claim 6, wherein said oysters are banded and enclosed in liquid-impermeable bags filled with pressurizable liquid prior to exposing said oysters to hydrostatic pressure so as to prevent bleeding of raw oysters during treatment.

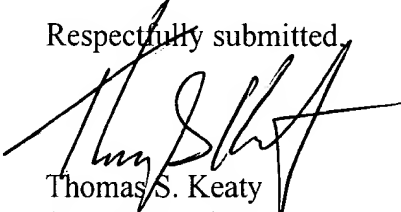
Claims 8 – 26 (cancel)

Claim 27 (new) A process of treating raw molluscan shellfish, comprising the steps of:

depositing the raw mlluscan shellfish into a pressure vessel and pressurizing the pressure vessel to between 20,000 p.s.i. and 80,000 p.s.i. for 1 – 15 minutes without application of heat at ambient temperature, without causing thermal and mechanical damage to the raw molluscan shellfish, while eliminating pathogenic naturally-occurring marine bacteria in said raw molluscan shellfish, and while retaining sensory characteristics of said raw molluscan shellfish.

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